



JUNE, 2010

WINERY VISITS AT THE SHOPS ANDREW WILL BLACK LABELS

The 2008 Andrew Will Merlot is the first varietal bottling of Merlot from Andrew Will Winery in over a decade. It is a blend of 50% Ciel du Cheval Merlot, 25% Two Blondes Merlot, 15% Ciel du Cheval Cabernet Franc, and 10% Two Blondes Cabernet Franc. The prominent fruit of the Ciel du Cheval Vineyard gives this wine an amazing flavor at a consumer-friendly price. The 2008 Andrew Will Cabernet Sauvignon incorporates top-dollar fruit from some of Washington State's finest vineyards at a price that is half what comparable Cabernet Sauvignons cost. A blend of 30% Champoux Cabernet Sauvignon, 10% Discovery Cabernet Sauvignon, 40% Two Blondes Cabernet Sauvignon, 10% Champoux and Ciel du Cheval Cabernet Franc, and 10% Two Blondes and Ciel du Cheval Merlot, this is a wine to enjoy over the next five years as you age Andrew Will single vineyard wines. Chris Camarda will be at the shops to sample these wines on Saturday, June 5th. Don't miss it.

2008 Andrew Will Merlot		
Columbia Valley	28.50	23.66VS
2008 Andrew Will Cabernet Sauvignon		
Columbia Valley	28.50	23.66VS

Taste these wines on Saturday,

June 5th at both shops from 11AM-5PM

*Chris Camarda will be at the Ravenna shop from 11:30AM-2:00PM
and at the Queen Anne shop from 2:30PM-5PM*

DARIOUSH

We are honored to have Darioush Winery proprietor Darioush Khaledi visit the shops on Saturday, June 26th to sample his wines and meet our clients. Come in and taste these expressive wines and enjoy discussing them with Darioush.

2009 Darioush Viognier		
Napa Valley	45.00	37.35VS
2006 Darioush Cabernet Franc		
Napa Valley	55.00	45.65VS
2007 Darioush Cabernet Sauvignon 'Caravan'		
Napa Valley	36.00	29.88VS
2006 Darioush Cabernet Sauvignon		
Napa Valley	89.00	73.87VS

Taste these wines on Saturday,

June 26th at both shops from 11AM-5PM

*Darioush Khaledi will be at the Ravenna shop from 11:30AM-2:00PM
and at the Queen Anne shop from 2:30PM-5PM*

The two prices reflected in this newsletter are the regular retail and the Vintage Select discount price. The Vintage Select Club is a buyer's club which saves you 17% on wine purchases (paid by cash or check) whether you buy them by the case or by the bottle. In addition, you are mailed this monthly newsletter which details the new releases, special prices and gives you advance notice of the arrival of hot new wines.

Lifetime membership fee is \$100. Be sure that you're getting the most for your money...join the Vintage Select Club.

THE 2010 MCCARTHY & SCHIERING SUMMER CASE

A fine collection of summer wines, the 2010 McCarthy & Schiering Summer Case features six stylish whites, one delicious rosé, and five quaffable reds. Perfect for savoring on warm summer evenings, the wines in the 2010 McCarthy & Schiering Summer Case each represent great value.

2009 Domaine de la Pepière Muscadet		
Sèvre et Maine	14.00	11.62VS
2008 Loimer Grüner Veltliner		
'Lois'	15.00	12.45VS
2008 Inama Soave Classico		
Veneto	15.00	12.45VS
2008 Henri Bourgeois Sauvignon Blanc		
'Petit Bourgeois'	12.00	9.96VS
2009 3 Stones Sauvignon Blanc		
Marlborough	12.00	9.96VS
2008 Joseph Drouhin Mâcon-Villages		
Mâconnais	12.00	9.96VS
2009 Domaine Sorin Rosé		
Côtes de Provence	11.00	9.13VS
2008 Saviah Red 'The Jack'		
Columbia Valley	15.00	12.45VS
2008 Leone de Castris 'Maiana'		
Salice Salentino	13.00	10.79VS
2008 Artazuri Garnacha		
Navarra	12.00	9.96VS
2007 André Brunel Côtes-du-Rhône		
'Cuvée Sommelongue'	15.00	12.45VS
2008 Sharecropper's Cabernet Sauvignon		
Columbia Valley	15.00	12.45VS
The 2010 M&S Summer Case	134.95	net

PLEASE CHIME IN

We are considering discontinuing our printed, mailed, monthly newsletter. It would continue to be available both on our web site and linked in our weekly emails. Let us know your thoughts.

2009 DRY FRENCH ROSÉ SIX PACK

Dry French rosés hit their stride as the weather begins to warm up enough for outdoor dining—something that may not happen until July! Being optimists, we are putting together a six-pack of our favorite picks so you can be ready when the weather turns.

2009 Domaine Sainte-Eugénie Rosé		
<i>Corbières</i>	12.00	9.96VS
2009 Sables d'Azur Rosé		
<i>Côtes de Provence</i>	10.00	8.30VS
2009 Domaine Sorin Rosé 'Terra Amata'		
<i>Côtes de Provence</i>	11.00	9.13VS
2009 Château Routas Rosé 'Rouvière'		
<i>Côteaux Varois en Provence</i>	13.00	10.79VS
2009 Triennes Rosé		
<i>Pays du Var</i>	16.00	13.28VS
2009 Domaniers de Puits Mouret Rosé		
<i>Côtes de Provence</i>	19.00	15.77VS
Summer Rosé Six Pack	68.95	net

2009 RED BORDEAUX FUTURES

The 2009 vintage in Bordeaux clearly was a great success. The question of whether to offer futures is an annual decision for us. The 2005 vintage was our all-time best seller. We sold a modest amount of 2006. We sold nothing for 2007 and 2008. The reviews for 2009 are excellent, almost unprecedented. To buy, or not to buy? Our answer is that we recommend buying selectively. For the most part, we will purchase and offer those chateaux with whom we know make fine wine, combined with what we think to be an outstanding quality-to-value ratio. We also will offer the upper end first-growths and super seconds, of which you the consumer, will decide whether they are worth the asking price. It is clear that Robert M. Parker Jr. is considering this to be one of the six best vintages of the last 150 years. He compares it to 1899, 1929, 1949 and 1959 and says "2009 may turn out to be the finest vintage I have tasted in 32 years of covering Bordeaux."

2009 Château Cambon La Pelouse		
<i>Haut-Médoc</i>	19.95	net
2009 Château Bernadotte		
<i>Haut-Médoc (Limited)</i>	24.95	net
2009 Château Lalande Borie		
<i>Saint Julien</i>	28.95	net
2009 Château Goulee		
<i>Medoc</i>	29.95	net
2009 Château du Tertre		
<i>Margaux</i>	38.95	net

2009 SAUTERNES FUTURES

If the 2009 red Bordeaux vintage is exceptional, the 2009 vintage in Sauternes is off the chart. For those of you who don't regularly drink "sweet wine", we suggest you consider the words of Ian D'Agata, who now writes the Bordeaux reviews for Stephen Tanzer's International Wine Cellar: "The 2009 vintage will offer wine lovers an opportunity to appreciate the flexibility at the dinner table of the wines of Sauternes and Barsac, which are generally thought of as dessert wines, or dessert substitutes. The refined nature of these wines, with their high underlying acidity, will make many of them outstanding aperitifs, and most should also match well with lightly sauced poultry, fish and crustacean dishes."

It's time to think a bit outside the box and secure what are sure to be some of the best Sauternes of our lifetime. The advantage of buying Sauternes on futures is that since these wines have yet to be bottled, you have the opportunity to order in half bottles (375 ml). A few years down the road, while you may find these wines in half bottles, you will pay a significantly higher price to purchase them because of their rarity relative to full bottles (750 ml). Payment is due upon confirmation. Wines are expected to arrive sometime in 2012.

2009 Château Doisey Daene Barsac		
<i>Parker 96-98 Tanzer 91-93</i>		
750ml	51.95	net
375ml	27.95	net
2009 Château Rayne-Vigneau Sauternes		
<i>Parker 94-96</i>		
750ml	51.95	net
375ml	27.95	net
2009 Château Siglas Rabaud Sauternes		
<i>Parker 95-97 Tanzer 90-93</i>		
750ml	49.95	net
375ml	26.95	net
2009 Château Coutet Barsac		
<i>Parker 96-98 Tanzer 92-94</i>		
750ml	87.95	net
375ml	45.95	net
2009 Château Rieussec Sauternes		
<i>Parker 95-97 Tanzer 93-95</i>		
750ml	88.95	net
375ml	46.95	net
2009 Château Carmes de Rieussec Sauternes		
750ml	28.95	net
375ml	16.95	net

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FAX (206) 524-0310

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Seattle, WA 98109
(206) 282-8500
FAX (206) 284-2498

queenanne@mccarthyandschiering.com

OYSTER WINE WINNERS

Not all of the ten Oyster Wine winners of the 2010 West Coast Oyster and Wine Competition are ready for release, but here are some that are available now. These are always as crisp and clean as a whistle, having firm acidity, and very light fruit flavors—the perfect marriage with the briny saline flavor of an oyster.

2009 Chateau Ste. Michelle Sauvignon Blanc		
<i>Columbia Valley</i>	11.00	9.13VS
2008 Acrobat Pinot Gris		
<i>Oregon</i>	11.00	9.13VS
2008 King Estate Pinot Gris		
<i>Oregon</i>	16.00	13.28VS
2008 Columbia Pinot Gris		
<i>Columbia Valley</i>	9.00	7.47VS
2008 Hedges CMS White		
<i>Columbia Valley</i>	12.50	10.38VS

2007 LITTORAI PINOT NOIRS

The 2007 Littorai Les Larmes Anderson Valley Pinot Noir has benefited from the additional year of bottle age, as winemaker Ted Lemon chose to release his 2008 wines before the 2007's. It is a cherry-filled Pinot Noir with the purity of fruit flavor that is the trademark of the winery. The Sonoma Coast offering combines great spice intensity in the aromatics and woody, forest floor aromas with moderate tannins, and a rich mid-palate. It is more linear than the Les Larmes and more elegant. The comparison between these two wines is a great example of the terroir differences between Sonoma Coast and Anderson Valley.

2007 Littorai Pinot Noir 'Les Larmes'		
<i>Anderson Valley</i>	39.00	32.37VS
2007 Littorai Pinot Noir		
<i>Sonoma Coast</i>	39.00	32.37VS
<i>Taste these wines on Saturday, June 19th at both shops from 11AM-5PM</i>		

2009 LES PERLES PIQUEPOUL

Piquepoul (*optionally Picpoul*) translates to 'lip-stinger', referring to the high acidity of this ancient grape. It has a popular following at the moment, and with its green gold color, citrusy aroma, and crisp style, it is a great summer white for seafood and shellfish meals. The 2009 Les Perles Piquepoul is a great value and has a vibrant character.

2009 Les Perles Piquepoul		
<i>Pays de L'Herault</i>	9.00	7.47VS

2006 PALAZZO DELLE TORRE

Allegrini is located in the Valpolicella Classico region of the Veneto. The etymology of its name is "val polis cellae" meaning 'the valley of many wine cellars'. Allegrini makes Palazzo delle Torre, a blend of 70% Corvina Veronese, 25% Rondinella, and 5% Sangiovese. The 2006 vintage was a mild year with nearly perfect harvest conditions. The resulting wine is sexy. Opulent black currant and plum fruit flavors, a silky texture, and a rich, round palate impression make this a lovely wine to serve with hearty fare—lasagna or casserole dishes featuring tomatoes.

2006 Allegrini Palazzo delle Torre		
<i>Veronese</i>	20.00	16.60VS

LULLABY

Virginie Bourgue is the winemaker and the owner of Lullaby, a boutique winery in Walla Walla. She makes a gorgeous rosé from Grenache and Viognier (*52 cases total production*) and it comes in 500ml bottles. It is truly French in style—dry, sassy, and long on the palate. Her 2009 Lullaby Viognier comes from a vineyard with Loess soils at 1300' above sea level. It is a spicy, vibrant, citrus scented white. Her 2007 LaLaYee Red (*Persian for lullaby*) is a blend of 46% Merlot and 54% Cabernet Sauvignon that is a pure example of Walla Walla red fruits.

2009 Lullaby Rosé		
<i>Columbia Valley 500ml</i>	18.00	14.94VS
2009 Lullaby Viognier		
<i>Walla Walla Valley</i>	28.50	23.66VS
2007 LaLaYee Red		
<i>Walla Walla Valley</i>	36.00	29.88VS
<i>Taste these wines on Saturday, June 12th at both shops from 11AM-5PM</i>		

2009 DRY WHITE BORDEAUX

We are big fans of the 2009 white Bordeaux wines that are arriving in the marketplace. These are great selections for quaffing and their prices are honest.

2009 Chateau de la Vieille Tour		
<i>Bordeaux (Limited)</i>	9.00	7.47VS
2009 L'Orangerie de Carignan		
<i>Bordeaux</i>	12.00	9.96VS
2009 Chateau Lestrille		
<i>Entre-deux-Mers</i>	14.00	11.62VS
2009 Chateau Ducasse		
<i>Entre-deux-Mers</i>	17.00	14.11VS

Queen Anne Hours
Tuesday-Friday 11-7
Saturday 10-6
Closed Sunday & Monday

Ravenna Hours
Tuesday-Friday 10:30-6:30
Saturday 10-6
Closed Sunday & Monday



